



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



PRODUCER PROFILE

Estate owned by: Charles de Bournet
Marnier Lapostolle
Winemaker: Andrea León
Total acreage under vine: 447
Estate founded: 1994
Winery production: 74,700 Bottles
Region: Colchagua Valley
Country: Chile

Lapostolle Le Rosé 2017

WINE DESCRIPTION

We envisioned a Rosé inspired in the French Provence with a delicate salmon color and a charming nose of fresh fruit & spicy aromas.

It exhibits a semi - arid Mediterranean climate with a winter - only rainfall pattern. During the growing season, we have warm and dry days and pleasantly cool nights as a result of cold breezes coming from the Andes Mountains. Chile has also a cool influence from the Pacific's Humboldt Current. The current lowers temperatures in the coastal areas, leading to warm days with ample sunlight and dry conditions, allowing for a slow ripening period.

Le Rosé is sourced from a selection of the best lots of Cinsault, Syrah, Grenache and Mourvèdre. All grapes were harvested earlier in the season to keep high level of acidity and a fresh fruit expression. The grapes are carefully pressed and the free run juice is decanted naturally at low temperature. All fermentations were made in stainless steel tanks, between 14C° and 16C°. The wine was stored for 3 months in stainless steel tanks before bottling.

TASTING NOTES

Color: Clean pale salmon color.

Nose: Fruity and floral notes such as strawberry and red rosebuds.

Mouth: Fresh, unctuous and juicy mouthfeel.

FOOD PAIRING

Serve ideally with aperitif, fresh salads, fish and seafood. Will also do well with bittersweet and spicy dishes such as ricotta cheese and chives empanadas and Turkish apricot with bacon.

Serve from 9 to 11°C (49 to 52°F).

VINEYARD & PRODUCTION INFO

Harvest time:	March - April
First vintage of this wine:	2014
Bottles produced of this wine:	74,700

WINEMAKING & AGING

Varietal composition:	55% Cinsault, 25% Syrah, 12% Grenache, 7% Mourvèdre
Fermentation container:	Stainless steel tanks
Fermentation temperature:	14 to 16 °C °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	2 months